



THE VINEYARDS:

Cecil De Loach planted these delicate Pinot Noir vineyards in 1973 in the Russian River Valley. Located on the plains and gently rolling hills off Olivet road in western Santa Rosa, this area provides an excellent medium for the coastal fog that blankets our fruit in the mornings and evenings. The cooling moisture facilitates a longer growing season in which Pinot Noir thrives.

THE GROWING SEASON:

Coming off one of the wettest winters on record, the 2017 growing season soon normalized with bud break occurring later than that of the drought years. Throughout summer we saw numerous heat waves that sped the maturation of the vines while a cooler August allowed this pinot noir to ripen more slowly and evenly leading up to the pick.

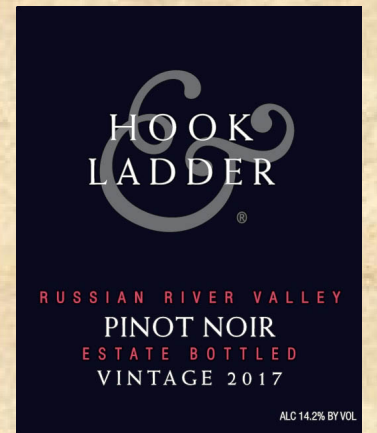
THE WINEMAKING:

We use old world techniques, whole berries, and whole clusters to make our Pinot Noir in small batches that we "punch-down" up to three times a day. After native yeast fermentation the wine is aged in French oak barrels for up to 8 months to achieve optimum balance and complexity.

THE WINE:

Our Pinot Noir displays a beautiful shimmering garnet color, followed by aromas of almond-vanilla and fresh strawberry. A layered palette of full ripe flavors consisting of luxardo cherries, brown sugar and sandalwood with a dark chocolate drying finish that lingers. This is a beautiful, delicate Pinot Noir that will age nicely.

Hook & Ladder Winery
2134 Olivet Road, Santa Rosa, CA 95401
t. 707.526.2255 f. 707.526.9193
www.hookandladderwinery.com



2017 PINOT NOIR
RUSSIAN RIVER VALLEY

HARVESTED 5i [i gh]29!

GDhNa VYf 8th

ALCOHOL
%4.2%

TA
.61

pH
3.62

CASES PRODUCED 3,677

AGING
8 months in 100%
French Oak

20% New Oak

ESTATE BOTTLED
June 7, 2018

WINEMAKER
Jason De Loach